

The newsletter for the island of Shapinsay, produced by the Shapinsay Development Trust.

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Shapinsay Primary School -October 2026

Primary Learning - In September, children took part in some workshops as part of the Orkney Science Festivals. We learned about healthy homes with the House Doctors, space and the oceans around us.

The Stars class are learning how to write a suspense story through the Talk for Writing approach. They've enjoyed learning the model text 'Zelda Claw and the Rain Cat', creating a story map for the text, rewriting the story with few adaptations, and learning how to create suspense in writing. Their next steps are to write their own stories based on everything they have learned so far. The Sunshine Class have also started to write an information text about Tree Giants using the Talk for Writing approach.



We have enjoyed trips to do with our Made in Orkney topic.

The Sunshine class went to Odinstone to learn how jam is made. Thank you to Glynis and

Lyndsey for helping us with this and to Stanley for driving us there in the bus. Both primary classes went to Kirkwall to see how other things are made. The Sunshine class went to Orkney to learn about jewellery while the Stars class went to Robin Palmer to learn about ceramics. Then both classes went to Orkney cheese to find out how cheese is made. It was a really super trip.



Pupil Committees - Our new Pupil Committees have been set up. The Pupil Council are continuing to work on the Rights Respecting Schools, and we are aiming for Gold. Our other committees are the Sports

Committee, The Library Group, The Eco Group and Junior Road Safety Officers.



P5-6 Outdoor Education - P5 - 6

children enjoyed 3 days of outdoor education in Kirkwall, joining with children from Glaitness School. The children participated in land- and water-based activities, including canoeing, raft building, archery, climbing, problem solving, and bushcraft. The Shapinsay children loved bushcraft the most, as they roasted



marshmallows over the fire. Some ended up with sticky faces!

The children who took part in Outdoor Education are a true credit to the Shapinsay community: they have shown resilience, good listening, and worked well together. Well done!

Nursery learning

We have been playing lots out in the courtyard area with mostly water, hosepipe and water spoons, figuring out the different way water gathers and travels.



In the nursery we have been den building, exploring different things we can play with in clay along with the usual play areas.

Once a week we are going over to Glaitness nursery to play and joining in with their session. It is a very big, noisy and busy nursery but we have lots of fun while we are there!

Shapinsay Horticultural Show & Tatties in a Bucket 2026



Tatties in a Bucket in full swing - one of the liveliest parts of this year's community competitions.

The Shapinsay Horticultural Association Annual Show, held on Saturday 15 August 2026, brought together a colourful mix of pot plants, cut flowers, fruit and vegetables, baking, industrial work, arts and crafts and children's entries. The hall was full of impressive exhibits and plenty of friendly competition.

Congratulations to **Margaret Eunson**, who was the overall winner with **104 points**. Main award winners also included **Gladys Gray** for Best Exhibit in Pot Plants, **Edith Tait** for Most Points in Cut Flowers, **Karen Evans** for Most Points in Fruit and Vegetables, **Margaret Eunson** for Most Points in Fancy Baking, and **Claire Ward** for Most Points in Arts and Crafts.

Tatties in a Bucket

The Tatties in a Bucket competition was another popular highlight, with buckets being emptied, counted and weighed amid plenty of anticipation. **Edith** won the adult competition and **Elza** won the children's competition. A big thank you goes to **Richard Shearer** for kindly donating the seed tatties for this year's competition.

Thank you

Special thanks go to judges **Caroline Wilson, Lesley Gorn, Thelma Bruce, Ann Mackie and Ingrid Grieve**, and to everyone who helped with setting up, catering, stewarding, clearing away, exhibiting and supporting

the show. It was a real community effort and a lovely celebration of Shapinsay talent and growing.



Prize-winning flower arrangements and children's entries



Produce, flowers and display.



The pot-plant display on the stage.

SHAPINSAY HERITAGE ARTS & CRAFTS

Wet Felting Workshop

Learn to wet felt with this relaxed workshop making felt leaves to use as either a brooch or on a wreath.

Get creative, learn a new skill and take home your own felt leaves!

SATURDAY 14TH NOVEMBER

TIME 3-5:30 PM

AT THE HERITAGE CENTRE (upstairs) in The Smithy, Shapinsay

All materials provided

PRICE:
General Admission: £7.50
SHAC members £5

This event is for ages 12+ but watch this space for a children's wet felting event!

SUPPORTING HERITAGE, CREATIVITY & COMMUNITY IN SHAPINSAY

SHAPINSAY
HERITAGE ARTS & CRAFTS

For all tickets either -

-  drop in to SHAC in September (Wed-Sun 12-3pm).
-  find us on Eventbrite and order online.
-  drop us a message on Facebook,
-  or message Claire C on 07764995136.

Please order ahead of time to allow us to cater correctly and ensure we have enough space.

 There is a stairlift up to the Heritage Centre if you require it and we can always try to organise transport to and from these events if needed.

SHAPINSAY
HERITAGE ARTS & CRAFTS

Linocut Bauble Making Workshop

Create your own festive bauble using linocut techniques. Learn how to carve, print and make a unique decoration to take home.



SATURDAY 5TH DECEMBER
TIME 3-5:30PM
AT THE HERITAGE CENTRE (upstairs) in The Smithy, Shapinsay

Perfect for beginners - no experience needed!

All materials provided

PRICE:
General Admission: £7.50
SHAC members: £5
Children's admission: £2.50

Children are welcome to attend this event however will use a different relief printing technique to create their bauble to ensure safety.

SHAPINSAY
HERITAGE ARTS & CRAFTS

The Wey Wae Spaek

with Dr Tom Rendall

A TALK FOCUSED ON ORKNEY DIALECT

*'Peedie breeks'
'Snib the door'
'A dose o folk'
'a right gushel'*

SATURDAY 17TH OCTOBER
TIME @ 3-4:30PM
WHERE Heritage Centre (upstairs) in The Smithy, Shapinsay

TICKETS AVAILABLE on Eventbrite or on sale at the Heritage Centre

Please buy tickets in advance so we know how many to cater for and if we will need a larger room.

Tea and cake included!

PRICE:
General Admission: £5
SHAC members £2.50

SUPPORTING HERITAGE, CREATIVITY & COMMUNITY IN SHAPINSAY

SHAPINSAY HERITAGE ARTS & CRAFTS

Winter Events

SAVE THE DATES!

OCTOBER	 Gaan Nort Old History Project Author of Gaan Nort on Orkney dialect and the book.	SATURDAY 17TH OCTOBER 3-4:30PM <i>'The Wey Wae Spaek'</i> Talk from Dr Tom Rendall
NOVEMBER		SATURDAY 14TH NOVEMBER 3-5PM <i>Wet Felting Workshop</i>
DECEMBER		SATURDAY 5TH DECEMBER 3-5PM <i>Lino Cut Bauble Making Workshop</i>
JANUARY		SATURDAY 23RD JANUARY 3-4:30PM <i>Stories from Near and Far</i> International folk tales and local reminiscences
FEBRUARY		SATURDAY 20TH FEBRUARY 3-5PM <i>Tumbled Glass Picture Making Workshop</i>
MARCH		SATURDAY 20TH MARCH 3-5PM <i>Rock Painting</i> Inspired by Maisie Work Workshop
APRIL		DATE TO BE CONFIRMED <i>SHAC AGM Tea Party</i> and exhibition of works created over winter.

Come along, get creative and enjoy good company!
EVERYONE WELCOME ... NO EXPERIENCE NEEDED
... MORE DETAILS AND HOW TO BOOK TO FOLLOW ...



HARVEST HOME

SATURDAY 14TH NOVEMBER 2026
SHAPINSAY COMMUNITY CENTRE

DANCE TO WAYWARD

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Piece Place

Coffee cake and soup

Let's all get together for Coffee Morning.

TUESDAY 6/10/26
12:30-15:30
IN THE CLUBROOMS

Join in with seasonal crafts or bring your own project

All welcome

Donations towards costs gratefully received as it helps to cover the costs of future events.

Shapinsay Development Trust

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SHAPINSAY PARENT COUNCIL

Christmas Fair

SUNDAY 29TH NOVEMBER

Spreading Christmas Cheer!
come along and get some early Xmas Shopping

To book a table (£5 + raffle prize) please contact:
Gemma Leslie, Quoymorhouse
FB Messenger or 07776010225

Doors open to public 2PM - 4PM

Refreshments by the Mens Shed

Shapinsay Community Centre

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SHAPINSAY PARENT COUNCIL

BINGO NIGHT

£8 for 8 Games + Flyer £2 **Raffle** **Refreshments**

SATURDAY 28TH NOVEMBER

DOORS OPEN AT 7PM, EYES DOWN 7.30PM

Hall, Shapinsay Community centre

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SDT COMMUNITY

What's on

October 2026



UPCOMING EVENTS

FRIDAY 2 Oct	CRAFTERNOON TASTER ↳ Bring along your own project or try something new 14:00-16:00 Music Room No cost	DARN GOOD YARN TASTER	FRIDAY 9 Oct
SUNDAY 4 Oct	DIY DRAUGHT EXCLUDER ↳ Make a draught excluder with recycled textile 14:00-17:00 Music Room Drop in No cost	QUIET COFFEE MORNING ↳ Relaxing coffee morning with board games 10:00-11:30 Clubrooms Drop in No cost	TUESDAY 13 Oct
TUESDAY 6 Oct	PIECE PLACE/MACMILLAN ↳ Soup, coffee, cake. All profits to Macmillan 12:30-15:30 Clubrooms Donations & Raffle	CRAFTERNOON ↳ Bring along your own project or try something new 12:00-14:30 Music Room No cost	TUESDAY 13 Oct
WEDNESDAY 7 Oct	BOOK CLUB TASTER ↳ Open discussion about any and all books 19:00-20:30 Music Room No cost	HALLOWEEN CRAFTS ↳ Inservice day craft session- open to all ages 13:00-15:00 Clubrooms Drop in No cost	TUESDAY 27 Oct

Subject to change. For additional information please contact Fiona on fiona@shapinsay.org.uk

Reminder

Shapinsay Sound deadline for entries is:

Tuesday 22nd of October

email submissions to boathouse@shapinsay.org.uk



**Shapinsay Medical Support Fund
AGM**

Thursday 1st October Clubrooms

7pm

All Welcome

Save the date

CHRISTMAS TREE LIGHTING
ON FRIDAY 4TH OF
DECEMBER

SAVE THE DATE

FIREWORKS

FRIDAY 6TH NOVEMBER

FIREWORKS PROVIDED BY
THE COMMUNITY COUNCIL

FIREWORKS **SAUSAGES IN ROLLS** **HOT CHOCOLATE** **FAMILY FRIENDLY QUIZ**

Proceeds to help with the running and upkeep of the community centre.



Winter Warmers

£8 Residents **£16 Non-Residents**

Come and join us for a cosy lunch in the Smithy

14th October 12-2.30pm
Sausages, Tatties, Gravy and Yorkshire Puddings
Sticky Toffee pudding
and
28th October 12-2.30pm
Lasagne, Chips and Peas
Apple Crumble and Custard

(residents) £8 for 2 courses and an instant tea or coffee
Please book to avoid disappointment - max bookings 8 people



CHRISTMAS MENU

STARTERS

Traditional Prawn Cocktail £9.00
Deep Fried Breaded Grimbister Cheese £9.00
Honey Roast Parsnip Soup £6.50

MAIN COURSES

Traditional Turkey Dinner and all the trimmings £19.50
Sirloin Steak with Whisky or peppercorn Sauce, skin on fries and Onion Rings £26.95
Lentil, Carrot & Coriander Burger on a toasted brioche bun served with pickled red onion, coleslaw and skin on Fries (VG) £16.25
Festive Beef Burger with Pigs in Blankets, cheddar cheese, onion rings & cranberry sauce, served with Fries

DESSERTS

Festive Sticky Toffee Pudding £8.50
Orkney Fudge Cheesecake £8.50
Warm Chocolate Brownie £8.50
All served with cream or ice-cream
Sorbet £5.00
Orkney Ice-Cream £5.00

The Smithy CAFE RESTAURANT

Dairy free and GF options available - enquire at the time of booking
Please Book to avoid disappointment via messenger, 711243 or Smithy@shapinsay.org.uk

October at the Smithy

We are open Sundays - 4th, 11th, 18th, 25th
Check the Facebook page for menus for each week

Saturday the 24th - 5pm till 7.30pm
Mexican night

Halloween 31st of October
Bairns Tricks or Treats 6-7pm
Adults quiz 8pm (£2 per person, snacks included).
Book your team now! Dress up optional!

The Smithy

Shapinsay Development Trust
Out of Hours Ferry
News

We have some changes to our booking system starting from the 1st of October

- The Public calendar will no longer have initials on it, it will have the times of each sailing and the number of spaces still available that day. (i.e KWL-SHAP 9pm 12)
- At the time of booking, you will be asked to provide number of passengers and their age (ie adult, under 18 or under 12)
- When you arrive on the boat, please give the crew your name so they can check you off of their list.

Situations Vacant

Smithy General Manager

Location: The Smithy Café, Restaurant & Pub

Position Type: Flexible

Salary: Competitive / Commensurate with experience

About us: The Smithy is a vibrant, multi-faceted venue featuring a cozy café, occasional restaurant, and a weekend pub service.

The Role: We are seeking an energetic, adaptable, experienced or ambitious General Manager to oversee day-to-day operations across all areas of our business. As General Manager, you will lead the front-of-house team, maintain high operational standards, drive guest satisfaction, and work closely with the Development Trust to keep The Smithy vibrant. If you can cook, that is a huge bonus as we'd love to bring in someone who can level up our restaurant offerings. Because of the seasonal and flexible nature of our business, we offer flexible hours and arrangements to suit the right candidate. Whether you are an experienced operator looking for a dynamic leadership role or a seasoned professional seeking a more adaptable schedule, we want to hear from you.

Key Responsibilities

- **Leadership & Team Management:** Recruit, train, schedule, and mentor front-of-house staff across the café, restaurant, and pub, working with the Kitchen Lead to provide a quality service
- **Daily Operations:** Ensure smooth service during peak hours across the business from the summer café, to winter offerings, takeaways, special occasions & pub.
- **Customer Experience:** Maintain a high standard of customer service, handle guest feedback promptly, create reports that help monitor customer engagement and adapt the business needs accordingly.
- **Financial & Inventory Oversight:** Manage stock levels, manage supplier relationships, monitor labour costs, and assist with budget planning and daily cash reconciliation.



- **Compliance & Safety:** Ensure compliance with all food hygiene, health and safety, licensing, and employment regulations.
- **Events & Promotion:** Help organise events, seasonal menus, and marketing initiatives to drive footfall.

Key Requirements

- **Experience:** Proven supervisory or managerial experience in hospitality (café, restaurant, pub, or hybrid venue preferred).
- **Flexibility:** Willingness to work a flexible schedule tailored to operational needs and candidate preference.
- **Communication & People Skills:** Strong interpersonal skills with the ability to motivate a team and connect with guests.
- **Problem-Solving Ability:** Calm under pressure with a practical, hands-on approach to problem-solving.
- **Business Acumen:** Familiarity with point-of-sale systems, basic inventory control, and cost management.

What We Offer

- **Flexible Hours:** We value work-life balance and are open to discussing shift patterns, part-time, or more full-time arrangements.
- **Competitive Salary:** Package depends on your experience, skill set, and agreed working hours.
- Supportive and collaborative work environment with room to grow and make the role your own.

How to Apply: If you are a passionate hospitality professional looking for a flexible role where you can truly make an impact, we would love to hear from you. Closing date 23/10/26

Please send your CV along with a short cover letter explaining your background and preferred availability to: Boathouse@shapinsay.org.uk



Shapinsay Development Trust News



First of all, thank you so much for all rallying support, it paid off and we WON! So we have £15,000 to kick start the

Gas House project! The feedback at the AGM was that they would still like us to go round every member of the trust individually and ask if this is a project that you would like us to undertake, so expect us to be in touch with you ASAP if we haven't already by the time this goes to print. If you are a member and want to show your support, just send us a quick email or give us a call and tell us you are for it! If you have ideas of what it could be used for, drop that in there too! We are yet to get a



structural survey done to see if it can support a roof structure, this is very unlikely without

compromising the building, which we don't want to do, so it might need to be ideas for an open air structure – IF we can floor it! We would be developing the land around it, so all feedback for that welcomed – at the minute the plan is to tidy it, put in some raised beds for growing, put in some picnic benches at the village side and we have one idea so far for the other side, we are looking into some heritage based mini golf ideas, using as much of our heritage and natural heritage as possible – mini broch/cairn, upturned wooden boat hull if we can find such a thing, and anything else we can come up with along the way! But we are still open to other ideas for the grassy patch! What we want most is to make it a space that we can be proud of!

In other news – Balfour Cottages continues to



progress well and as long as the weather holds, we hope that it will be wind and water

tight by Christmas.

We held our AGM on the 21st of September and welcomed Steven Bews back on to the board after a 7 year break! Thanks go to Graham Rendall for his 5 years of dedication to the trust as he stepped down from board. Fiona Sorbie has joined us as our new Community Coordinator and will be organising lots of activities, her role is 8 hours per week and she's keen to hear suggestions for activities that could work, she's reusing the wellbeing facebook page, so keep an eye on that for details and you can email her at Fiona@shapinsay.org.uk.

Shapinsay Surgery

September is Breast Cancer Awareness Month



1 in 7 women in the UK will get breast cancer in their lifetime. When it is found early, treatment is more likely to

be successful.

Although it is rare, 370 men in the UK are diagnosed each year.

About 1 in 100 people with grandparents from Orkney carry the BRCA1 V1736A gene mutation, rising to 1 in 25-50 people specifically with ancestors from Westray.

So please check your breasts. It could save your life!

Please feel free to pop into the surgery during office hours to pick up our range of supportive information which you might find useful.